

Abstract:

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PROBLEM TO BE SOLVED

To provide a method for producing a sparkling liquor by which a flavor of the sparkling liquor is controlled by controlling a forming amount of a free amino nitrogen in a wort and a forming amount of organic acids and esters, and higher alcohols, being important elements for determining the flavor of the sparkling liquor.

SOLUTION: This method for producing a sparkling liquor including a preparing step comprising a step for forming a mash by using a malt and an auxiliary material in an amount larger than that of the malt, and mixing prescribed amounts of the malt and the auxiliary material with warm water in a preparing pot, a step for forming the mash by mixing the remaining malt with the warm water in the preparing vessel, and a saccharification step for mixing the mash formed in the preparing pot and the mash formed in the preparing vessel, and saccharifying the mash at a prescribed temperature for a prescribed time is carried out by adding a prescribed amount of protease in the step for forming the mash in the preparing pot, or both in the step for forming the mash in the preparing pot and in the step for forming the mash in the preparing vessel. Further, the method for producing the sparkling liquor is carried out by adding an amino acid to the mash after the preparing step and before a fermentation step.